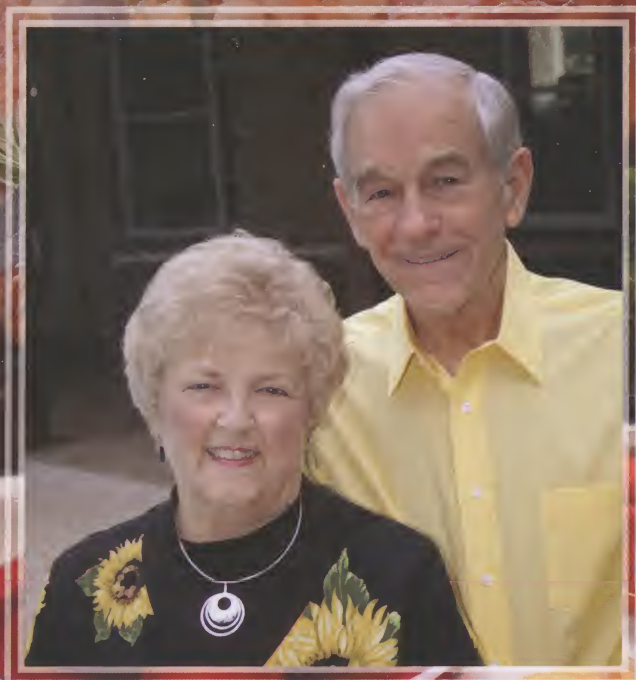


28 PAGES OF RECIPES TO WARM YOUR KITCHEN AND YOUR HEART

the
**RON PAUL
FAMILY
COOKBOOK**



Also featuring

The American Dream
by Mrs. Ron Paul

From the Desk of Mrs. Ron Paul

November 2011

Dear Friends and Family,

I don't know where this year has gone — but I do know we have made many new friends around the United States — and I want to be sure you know how important your friendship is.

Ron and I both understand the dangers America faces and that spurs us both on to do the best job we can for our family, friends and country.



We have added one more sweet great-grandchild, Caylee Joy White, daughter of Christopher and Vicki Pyeatt White. She was born May 23rd and is now smiling for all of us. This makes a total of 5 great-grandchildren to add to the 18 grandchildren and 4 grandsons-in-law and one granddaughter-in-law! That makes a lot around the table, and I hope to have them all in December as they will be here to celebrate the marriage of granddaughter, Laura Jane Paul, to one of her medical classmates, Jordan Kent Fite. They will both get their M.D. degree in May.

Almost all the family has traveled with Ron and me during this year to one place or another. I hope you got to meet them. Almost all of them attended the Straw Poll in Iowa and drove 17 hours on a bus with little children to show their support for Ron. All of them wanted to go and that's what counts!

(continued on inside back cover)

Oreo Cake

Peggy Paul

This is a family favorite

- 1 pkg. Oreo cookies, crushed (I use double stuffed)
- $\frac{3}{4}$ stick butter, melted
- 8 oz. pkg. cream cheese, softened
- 1 cup confectioners sugar
- 2 containers (9 oz.) Cool Whip
- 1 lg pkg. instant chocolate pudding (prepared according to directions)

Mix together crushed oreos and melted butter. Press this mix into a 9" x 13" pan. Blend cream cheese, sugar, and one container of the Cool Whip and spread this over the cookies in the pan.

Layer the prepared pudding over cream cheese layer. Top this with the remaining container of Cool Whip. Decorate with slivers of chocolate or crushed cookies. Refrigerate or freeze.

Mama's Peanut Butter Cookies

Esther Jane Lloyd Wells,
Carol's Grandmother

They go fast! To double the recipe, multiply all the ingredients times two, but use 1 butter flavored Crisco stick instead of the stick of butter.

- 1 stick butter
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup white sugar
- $\frac{1}{2}$ cup peanut butter
- $\frac{1}{4}$ cup chopped nuts
- 1 egg
- $1\frac{1}{2}$ cups flour
- 1 tsp. baking soda
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{2}$ tsp. vanilla

Combine in the order given. Roll in 1 inch balls, then dip tops in sugar. Place on cookie sheet and press down with fork to make an imprint. Bake at 350° for 10 minutes.



Cherry-Pineapple Dump Cake

Monica Lovell
Alexandria, VA

20 oz. can crushed pineapple
(do not drain)
20 oz. can cherry pie filling
18 oz. package regular yellow
cake mix
 $\frac{3}{4}$ cup butter or margarine, melted
 $\frac{1}{2}$ cup chopped pecans, toasted

Follow these steps!

Spread the crushed pineapple on the bottom of the pan, then spread the cherry pie filling over the pineapple. Spread dry cake mix over the fruit. Drizzle with melted butter. Sprinkle chopped pecans over the top.

Bake for 50-60 min at 350° or until it is golden brown and bubbly. Serve warm with ice cream or whipped topping, if desired. Makes 8 to 10 servings.

Sherry's Easy Brisket

Sabrina Forbes
Seattle, WA

1 pkg. onion soup mix
can of jellied cranberries
3-5 lb. brisket
1 bottle of Catalina dressing

Wash the brisket and pat dry. Place lean side down in roasting/bake pan. Preheat oven to 325°. Mix together the onion soup mix and the jellied cranberries. If brisket is larger, double the soup mix and cranberries.

Add 1 bottle of Catalina dressing to the mixture and pour over the brisket. Cover with foil and bake at 250°, for one hour per pound.

Orange Juice Pudding Cake

Carol Paul

1 box yellow cake mix
1 cup Crisco oil
1 cup water
1 pkg. instant lemon pudding mix
4 eggs

Mix all of the above together and bake at 350° for 25-30 min.

Remove cake when the middle does not jiggle! Then prick it with a fork all over the top and pour over a mixture of:

2 cups confectioners sugar
 $\frac{1}{2}$ cup orange juice
2 tbsp. melted butter
2 tbsp. water or milk.

Autumn Root Vegetable Roast

Kelley Paul

Mix and match as much or as little as you need, adding and omitting vegetables according to your preferences. I use:

8-10 fresh brussels sprouts,
cut in half
3-4 fresh beets, peeled, halved or
quartered depending upon size
2 large sweet potatoes, peeled
and quartered
4-5 red skinned potatoes
3-4 carrots, peeled and halved
1 large yellow onion, chopped

Mix everything with a good olive oil, salt and pepper in large bowl. Spread on a large baking sheet and roast at 425° for 45 minutes or until everything is tender. Brussels sprouts are best when they are crispy and blackened on the outside skins!

Bread and Butter Pickles

Betty Olson
Pittsburgh, PA

4 qts sliced cucumbers
1½ cups sliced small onions
2 large garlic cloves
4½ cups sugar
1½ tsp. tumeric
1½ tsp. celery seed
3 cups white vinegar

Slice cucumbers, add onion, garlic and salt. Mix and cover with crushed ice. Let stand 3 hours. Drain, remove garlic. Combine sugar, spices and the vinegar and heat to boil. Add the cucumbers and onion slices and heat for 5 minutes more.

Pack hot pickles loosely into clean hot jars. Fill ½ inch from top and place in boiling water for 5 mins. Makes 7 pints.



"A new commandment I give unto you: That you love one another, as I have loved you, that you also love one another. By this shall all men know that you are my disciples, if you have love one for another." John 13: 34-35

Son Ronnie and his wife Peggy continue to work together in the water utility business. They are preparing for the celebration of daughter Laura's marriage to Kent Fite in December 2011. Laura and Kent are in their fourth year of medical school and will receive their MD degrees May 2012. Middle daughter Lisa is now in her second year of medical school and likes to keep up with friends when she is not studying. Youngest daughter Linda just received her Aggie Ring from Texas A&M University and is expected to graduate in December 2012. The family has enjoyed traveling with Ron whenever they get the chance.

Carol's Brownies

Carol Paul

1½ cups flour
1 tsp. baking powder
2 sticks butter or margarine
4 squares unsweetened chocolate
2 cups sugar
4 eggs, well beaten
2 tsp. vanilla
1 cup chopped pecans (optional)

Melt butter and chocolate in mixing bowl. Combine sugar and eggs, beat well and add melted chocolate mixture, vanilla and remaining ingredients.

Place the mix into a 9" x 13 pan" and bake for 25–30 minutes at 350°.

A good way to frost brownies - the 2012 version of not having to ice them! Spread a bag of chocolate chips and a bag of white chocolate chips over the baked brownies and return them to the oven for 1 minute (You could also add chopped nuts at this time if desired). That is even easier than icing!)

Fay's Pot Pies

Fay Burke

Lake Jackson, TX

10 lb. chicken – boiled, de-boned,
and cut into bite-sized pieces
1 quart half and half
½ cup butter – melted
1 cup flour
6-8 cups chicken broth (from boiling
the chicken)
1 pkg. season blend (frozen onions
and bell pepper)
2 (32 oz.) pkgs. frozen mixed veggies
32 oz. pkg. baby lima beans
salt and pepper to taste
2 tsp. thyme

In large roaster, over medium flame, mix 6 cups chicken broth and 1 quart half and half. Whisk in the flour until well blended. Heat to low simmer, stirring so it doesn't clump. Add salt, pepper, thyme, veggies, chicken and butter. Stir until heated throughout. Add chicken broth as needed for desired consistency.

Cool, then ladle 16 oz. portions into pans that are approximately 7" round. (This should make roughly 9 pans).

Cover with crust (see the recipe below.) May be frozen at this point or bake in the preheated 425° oven for 30-35 minutes, or until pastry is golden brown and filling is bubbly.

Cool for 10 minutes before serving.

Pot Pie Crust:

4 cups all-purpose flour
1¾ cups Crisco
1 tbsp. sugar
2 tsp. salt
1 egg
½ cup water
1 tbsp. vinegar

With fork, mix flour, Crisco, sugar and salt. In separate dish beat egg, water and vinegar. Combine the mixtures, stirring with fork until all ingredients are moistened.

With hands, mold dough into a ball. Chill for 15 minutes before rolling into desired shape.

Note: Remember that the dough can be left in fridge several days or can be frozen - you don't have to cook at once!

Makes enough dough for all 9 pot pies.

Quick'n Easy Stuffed Pasta Shells

Donna Paul
Avinger, TX

18 jumbo pasta shells
2 (10 oz.) pkgs. of frozen chopped spinach, thawed
2 cups chopped deli-roisserie chicken
16 oz. container low-fat cottage cheese
1 tbsp. chopped fresh basil
¼ cup grated Parmesan cheese
1 large egg, lightly beaten
¼ tsp. ground nutmeg
16 oz. jar Alfredo sauce

Preheat oven to 350°. Lightly grease a 9" x 13" baking dish. Prepare the pasta shells according to package directions.

Meanwhile, drain chopped spinach well, pressing between paper towels.

In a large mixing bowl, stir together the spinach, chicken, basil, cottage cheese, egg, Parmesan, and nutmeg.

Spoon (or pipe, using plastic bag with corner cut) mixture into shells. Pour half of the Alfredo sauce into baking dish, arrange stuffed shells over sauce and pour remaining sauce over shells.

Bake the dish uncovered at 350° for 40-45 minutes or until the filling is hot and the sauce is bubbly. Remove from oven and let stand for 10 minutes.

To make ahead, prepare stuffed shells as directed, but do not bake. Cover and freeze up to one month.

Thaw in refrigerator for 24 hours; let stand at room temperature for 30 minutes, bake covered for about 80 minutes. Yields 4-6 servings

Banana Nut Bread

Carol Paul

A very old, tried and true recipe, that is enjoyed by our entire family.

½ cup sugar
2 eggs
3 ripe bananas, mashed
2 cups flour
1 tsp. baking soda
½ tsp. baking powder
½ tsp. salt
3 tbsp. milk
1 tsp. vanilla
1 cup chopped nuts

Mash bananas, and then add rest of ingredients. Bake in loaf pans at 350° for 45 minutes.

(This can also depend on the size of the loaf pan, I use small ones and sometimes they are done in 30 min.)

King Ranch Chicken

Another family favorite

1 onion, chopped
1 bell pepper, chopped
1 large bag, Nacho Cheese Doritos
1 chicken (boiled and deboned).
2 cups grated Cheddar cheese
1 can mushroom soup
1 can chicken stock (save from the boiled chicken)
1 can Rotel tomatoes & green chilies
½ tsp. garlic salt

Crush the chips and put in bottom of large greased casserole dish. Put some chicken mix on top of chips and layer chicken mix, chips and cheese. Finish with a layer of grated cheese. Bake at 375° for 35 minutes.

Pepper Steak

Cassie Tourville
Tucson, AZ

2 lbs. lean roast beef, cut in pieces
2 green bell peppers (sliced)
1 large onion (sliced)
2 tbsp. minced garlic
1 can (29 oz.) tomato sauce
1 tbsp. sugar

Brown the roast in olive oil and place in crockpot. Next, add the rest of the ingredients and cook on high 3-4 hours until meat is tender and will shred with a fork. Serve over rice or mashed potatoes. Salt and pepper to taste.

Chili Sauce from the Garden

Margaret Paul (Ron's Mom)
and revised by
Norma Paul (sister-in-law)

This sauce turns shaved cooked ham into great BBQ ham sandwiches. If you have a garden, then you are all set.

1 chip basket of tomatoes (25-30)
6 green or red sweet peppers, chopped
6 onions, chopped
2 cups brown sugar
3 tbsp. salt
1½ tsp. pepper
3 tsp. cinnamon
3 tsp. ground cloves
1½ tsp. allspice
3 tsp. ground nutmeg

Peel tomatoes, cut in small pieces and drain off most of the juice. Start cooking for about 3 minutes, in large enough pot over medium heat. Add chopped onion and peppers, mix spices, sugar and all other ingredients. Cook for 2 ½ to 3 hours, until thick. Makes about 8 pints.

Original Chocolate Chip Cookies

Carol Paul

I received this recipe from my house mother in college and made these to send to Ron at his college. They are still his favorite. Now his daughters and granddaughters make them for him.

Cream:

1 cup Crisco
1 cup granulated sugar
1 cup brown sugar
2 eggs
1 tsp. vanilla (It is important to put the vanilla in now.)

Dissolve: 1 tsp. baking soda in 1 tbsp. hot water and mix alternately with:

2¼ cups flour
1 tsp. salt
1 cup chopped nuts
1 large bag chocolate chips

Drop by teaspoon on cookie sheet. Bake at 350° for 10 minutes.

Frozen Holiday Salad

Helen Brownlee
Lake Park, FL

1 can cranberry sauce (jellied or whole berry)
2 tbsp. strained lemon juice
½ pint whipping cream
¼ cup confectioners sugar
1 tsp. vanilla
¾ cup chopped nuts

Mash cranberries with fork and add lemon juice. Put in oiled ring mold and freeze. Whip cream until stiff and add confectioners sugar, vanilla and nuts. When cranberry layer is frozen, add whipped cream and refreeze. Unmold and slice.



Rice Corn Casserole

Caleen Mofett
Wharton, TX

1 box, chicken flavored Rice-a-Roni
1 can Mexi-corn
1 can cream of chicken soup
shredded cheese

Cook the Rice-a-Roni in a pan on the stove as per directions on back of box. When rice is done, add drained can of Mexi-corn and the can of soup. Stir all together. Pour in baking dish and add cheese on top. Cook at 375° until the cheese is melted.

If you are taking it to a function, double the recipe. The doubled recipe makes enough for a 9" x 13" pan.

Chocolate Mint Cookies

Brittany Fiala
Moorhead, IA

¾ cup butter
1½ cups packed brown sugar
2 tbsp. water
2 cups semisweet chocolate chips
2 eggs
¼ tsp. mint extract
2½ cups all-purpose flour
1¼ tsp. baking soda
1/2 tsp. salt
18 Andes mints

In a large pan over low heat, cook butter, sugar and water until butter is melted. Add chocolate chips and stir till partially melted. Remove from heat and stir until chocolate is melted. Pour into large bowl and let stand 10 minutes to cool.

At high speed, beat eggs one at a time, into chocolate mixture. Add the mint

extract. Reduce speed to low and add dry ingredients. Chill dough for 1 hour.

Preheat oven to 350 degrees. Roll dough into ball and place 2 inches apart on ungreased cookie sheet. Bake 8-10 minutes.

While cookies are baking, unwrap the Andes mints and cut each in half. When cookies are brought out of the oven place a half of a mint on each cookie. Let the mint set up for about 5 minutes until melted, then spread it over the top of the cookie. Enjoy!

Note: The melted mints on top can take a little while to cool. Put the cookies in fridge or freezer to help speed up the process.

Warm Sauteed Bananas

Monica Lovell
Alexandria, VA

2 tbsp. butter
½ cup apricot preserves
1½ tbsp. lemon juice
⅓ cup light rum (optional)
2 tsp. vanilla extract
3 large ripe bananas
Ground cinnamon for garnish

In a large skillet, melt the butter and preserves over low heat, constantly stirring. Slowly stir in lemon juice and rum. Simmer for 2 minutes. Remove skillet from heat and stir in vanilla.

Peel bananas and cut into 6-8 pieces. Add to skillet. Cook over low heat, spooning sauce over bananas and turning them occasionally, until heated through.

Serve sprinkled with cinnamon.



"Be strong and courageous. Do not fear or be in dread of them, for it is the Lord your God who goes with you. He will not leave you or forsake you." Deuteronomy 31:6

Daughter Lori and husband Tom Pyeatt added to the family with a new granddaughter among many other blessings in 2011. Lori continues to work for Ron and stays as busy as you can imagine. Tom continues to enjoy his job in industrial sales, and they both have the most fun in their roles as Honey and Poppy.

Oldest son Matt continues to enjoy his role as assistant principal at Rasco Middle School and anticipates graduating with his Doctor of Education in May 2013. His wife, Kym, teaches 8th grade math and they both love every minute of raising their sons, Collin (4) and Carson (2). Collin started soccer this year, and Matt helped coach the team!

Daughter Vicki and husband Christopher White welcomed granddaughter #2 to the family when Caylee Joy arrived May 23. Christopher loves his new job with Dow Chemical Company, and Vicki stays continuously busy raising Cole (2) and Caylee.

Daughter Valori and husband Jesse Benton stay very busy helping out with Ron's campaign and traveling around the country. Jesse has been pivotal in the amazing success of the 2008 and 2012 campaigns and continues to work hard! Caroline turned 1 in August, and the entire family adores watching her get bigger and bigger.

Son Mark is attending The University of Houston and continues to follow the campaign. He worked hard this summer for his grandfather and continues to follow the political landscape closely, even engaging his grandfather in debate – just to keep him sharp!

Son Michael is also attending The University of Houston and playing baseball for the Cougars! In the fall, Michael worked very hard and was in the lineup for both fall games for UH. Michael is majoring in American Sign Language and Interpreting at UH and is really looking forward to baseball season.

Shrimp Casserole

Carol Paul

This is a family favorite especially for Ron and Rand. (For a fancy crowd, I add a container of fresh crab)

2 cups raw rice (cook as usual in a very large pot)

After the rice is cooked and while it is still warm, add:

2 cups grated cheese (or Velveeta)

2 cans cream of mushroom soup

6 tsp. grated dehydrated onions

4 tsp. lemon juice

1 bell pepper, chopped

dash of garlic powder

1 tsp. black pepper

1 or 2 boxes of sliced mushrooms (optional)

½ cups slivered almonds (optional)

½ cup sherry (I use whatever wine is open)

Clean, boil and set aside at least 2 lbs. of shrimp. Add these to the rice, mix well and place in greased casserole, adding more grated cheese and then cover it all with foil. Cook at 350° for 30-40 minutes.

This can be frozen a few days ahead, allowing you to just pop it in your oven when you need it so that you can enjoy your guests. Also, if you want to double this recipe, you can make up to 3 pans (9" x 13").

Michael's Salad

Sabrina Forbes

Seattle, WA

2 grapefruit: peeled, deveined, sectioned and cut into bite sized pieces (reserve any juice)

2 avocados: peeled, sectioned and diced.

Juice of 1 lime.

Salt & pepper to taste.

Olive oil - enough to dress Kalamata

Olives (as many as desired)

Mix all together and enjoy, adding the reserved juice, if any.

Bread Maker Dinner Rolls

Jackie Gloor

Victoria, TX

4 cups bread flour

1¼ cups milk

⅓ cup sugar

1 pkg. yeast

⅓ cup butter

1 tsp. salt

1 egg, beaten

Put the milk, sugar, salt and butter in a large microwave-safe cup and place in microwave for 90 seconds on high. (The butter should be almost melted.)

Pour into bread machine. Add beaten egg. Pour flour into bread machine, and make a well in the center. Pour yeast into the hole.

Set bread maker on dough setting and wait until the dough is ready. When the machine cycle is finished, turn dough out onto a lightly floured surface, cover it with a clean cloth, and let it rest for 10 minutes.

Shape into rolls and dip into melted butter before putting them in a greased pan. Cover pan with the cloth and let rise in a warm place until doubled in size. Bake in a 400° oven for about 10-12 minutes. These rolls are simply delicious!

Easy Oreo Truffles

Monica Lovell

Alexandria, VA

- 1 pkg. Oreo cookies, divided
- 1 pkg. cream cheese, softened
- 2 - 8 oz. pkg. semi-sweet baking chocolate, melted

Crush 9 of the cookies to fine crumbs in food processor and reserve for later use. Crush remaining 36 cookies to fine crumbs. Place these in a medium bowl. Add cream cheese and mix until well blended. Roll the cookie mixture into 42 balls, about 1" in diameter.

Dip balls in melted chocolate; place on wax paper-covered baking sheet. Sprinkle with reserved cookie crumbs. Any left over chocolate can be stored at room temperature for later use.

Refrigerate until firm, about an hour. Store the leftover truffles, covered, in refrigerator.

Makes 3½ dozen or 42 servings of one truffle each.

HINT: For easy dipping, place truffle ball in melted chocolate to coat; roll if necessary. Lift truffle from chocolate using two forks (this will allow excess chocolate to run off) before placing on wax paper.

Gary's Meatloaf

Jackie Gloor

Victoria, TX

- 2 lbs lean ground beef
- 2 small cans tomato sauce
- 2 slices bread, dipped in water
- 1 bell pepper, chopped
- 10 saltine crackers

2 eggs

½ large onion, chopped

salt and pepper to taste

Mix all ingredients except one can of tomato sauce, using clean hands to mix it well. Place in 10" skillet. Add salt and pepper again over top. Bake at 350° for 30 minutes, then top it with the remaining can of tomato sauce before baking for another 30 minutes. Let sit for about 10 minutes before serving.

Impossible Pie

Kay Tollett

Lake Jackson, TX

4 eggs, beaten

½ cup butter (melted)

½ cup self-rising flour

2 cups milk

7 oz. can of coconut

1¾ cup sugar

1 tsp. vanilla

On the stovetop or in the microwave melt the butter. Beat 4 eggs in a separate bowl. Once eggs are beaten, add sugar, flour, melted butter, milk, coconut and vanilla. Pour into 2 well greased (not floured) pans. Bake at 350° for 30-40 minutes.

Fruit Salsa

Misty Tollett

Lake Jackson, TX

1 large can of mandarin oranges,
drained

1 small can pineapple tidbits, drained

¼ medium red onion, diced

¼ cup cilantro, chopped

Mix all of the ingredients and serve immediately or refrigerate overnight. Best served with lime tortilla chips.



Easy Linguine Casserole

Carol Paul

I served this for a ladies luncheon recently and everyone liked it.

8 oz. uncooked multigrain linguini
2 cups cubed ham or 2 cups cooked chicken breast, cubed
1½ cups shredded Swiss cheese (save some to sprinkle top)
1 small can reduced-fat cream of mushroom soup
8 oz. reduced-fat sour cream
1 box fresh sliced mushrooms
1 medium onion, chopped
1 green pepper, chopped

Cook the linguini according to the package directions. Drain and set aside. Combine with meat, cheese, soup, sour cream, onion, green pepper and mushrooms in a greased 9" x 13" pan.

Cover and bake at 350° for 35 minutes. Uncover and sprinkle with the remaining cheese. Bake 10-15 more minutes to melt cheese.

Razzle Bo-Dazzle Pork Tenderloin

Glen Lindblade

Bottle of raspberry chipotle marinade
1 pkg. boudin sausage
1 pork tenderloin
1 tsp. butter
¼ cup cilantro, finely chopped
2-3 slices of bacon
1 pkg. cream cheese
your favorite dry chicken rub, to taste

Unwrap the boudin, remove skin, put in a large pot and sauté with cilantro, chicken rub and butter, (you can add more butter if desired).

While the boudin is cooking, unwrap the tenderloin and sprinkle with the chicken rub. Sear the pork for up to 2 minutes on each side, using a medium-heat griddle that is lightly coated with cooking spray. (This step will help to seal in the flavor).

Place tenderloin in a deep aluminum baking pan. Place 2-3 slices of bacon on top, then cover pan with foil. Bake for 3 hours at 275°. After pork is fully cooked, butterfly it and stuff it with boudin. Bake the tenderloin for an additional 10 min at 250°. Cut cream cheese into thin slices & place over it. Bake an additional 5 minutes to melt cheese. Top with raspberry chipotle to taste. Slice and serve immediately.

Sicilian Supper

Dana Johnson

1 lb. ground beef
½ cup chopped onion
6 oz. can tomato paste
¾ cup water
1½ tsp. salt
¼ tsp. pepper
¾ cup milk
8 oz. pkg. cream cheese
½ cup grated Parmesan cheese
½ cup chopped green pepper
½ tsp. garlic salt
2 cups egg noodles cooked

Brown meat; add onion and cook until clear. Add tomato paste, water, salt. Heat milk and cream cheese; blend well. Stir in ¼ cup Parmesan cheese, garlic salt, green pepper, and noodles.

In casserole dish, alternate layers with noodle mixture and meat sauce. Bake all at 350° for 25 min. Sprinkle on remaining cheese. Serves 6.

Latin Chicken Soup

Glen Lindblade

Glen advises that he is a toss cook and you should use your judgment on how much seasoning is right for you!

2 chicken breasts

Pre seasoning (marinate for full day):

1 tbsp. liquid smoke
Mexican pepper sauce to taste
Worcestershire sauce to taste
1 tsp. soy sauce
¼ tsp. chili powder
½ tsp. cumin
½ tsp. garlic powder
Creole seasoning to taste

Place all in Ziploc bag with chicken and shake until coated.

Soup Ingredients:

10 oz. can Rotel
1 can cream of chicken soup
1 can green enchilada sauce
½ 10 oz. can of red enchilada sauce
½ cup sour cream
½ cup milk
¼ tsp. cumin
¼ tsp. chili powder
¼ tsp. sage
¼ tsp. fresh ground pepper
1 pkg. 8" flour tortillas
1 medium onion, chopped
1 diced tomato
1 handful, chopped cilantro

Start cooking chicken in skillet over medium heat. Keep chicken covered and add a little water when skillet dries to keep a little stock to add to soup.

Pour cream of chicken soup, green and red enchilada sauce, milk and

sour cream in a 4 qt. sauce pan and heat on medium to medium low. Make sure and stir the mix all throughout the cooking process until consistency is smooth. Then add cumin, chili powder, pepper and sage.

When chicken is done, remove and cut into cubes. Add stock from skillet and cubed chicken to soup.

Place skillet back onto heat and add ¾ of the chopped onion and cook for 5 min., add water as necessary. Add to the soup when done.

Slice tortillas into 1" x 3" pieces and add to soup. Add the Rotel to the soup. Cook for 5 minutes and serve with shredded cheese, tomatoes, onions and cilantro.

Feel free to add a little more or not add as much of any of the seasonings, or try some extra red enchilada sauce and sour cream.

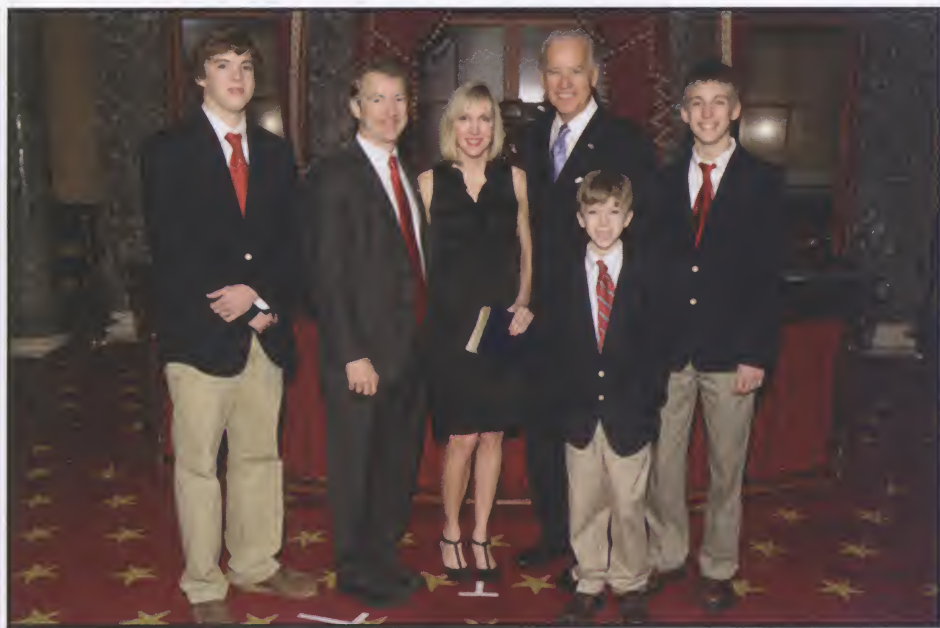
Chicken Casserole

Dana Johnson

2 cups cooked chicken
1 can cream of chicken soup
¾ cup chicken broth
2 cups Bisquick
1¾ cup milk
salt and pepper to taste
½ cup melted butter

Arrange cooked chicken in bottom of dish. Add salt & pepper. Heat soup and broth together. Mix well. Pour over chicken. Mix Bisquick with milk. Pour over chicken. Melt ½ cup of butter and pour over top.

Bake at 350° for 35-45 minutes. Enjoy!



*"Come to me, all you who are weary and burdened, and
I will give you rest." Matthew 11:28*

Our son Rand was sworn in to the US Senate on January 5, 2011 and has been working hard to advance the principles of limited government and Constitutional Conservatism! It was an honor and thrill to have all of our family and so many friends and supporters at the Capitol as Rand and his father were both sworn in on the same day. The Paul family has adjusted to the demands of Rand's new schedule and "living in two places" and they have all enjoyed being in D.C. during school breaks and summer visits.

William (18) graduated from Bowling Green High School in May and worked as a lifeguard again during the summer. He enjoyed a week in DC with Rand before joining the rest of our family on a trip to Iowa to campaign for Ron in August. William is a freshman at the University of Kentucky. Go Wildcats! Duncan (15) is a sophomore at Bowling Green High School, where he plays soccer for the Purples. Duncan also plays soccer throughout the Southeast for the SKY Soccer League. Robert (12) is in the seventh grade at St. Joseph School, where he is on the Quick Recall and MathCounts teams. Robert also enjoys playing soccer, basketball, and golf.

Rand, Kelly and the family feel blessed to have so many new opportunities to make a difference, and are profoundly grateful for all of the encouragement and support they have received.

Mom's Hot Slaw

Cheyenne Fernandez
North Carolina

1 medium head of fresh cabbage
11-19 tabasco peppers (diced)
1 medium fresh green pepper
(thinly diced)
½ tsp. fresh ground black pepper
¼ tsp. fresh ground sea salt
1 cup mayonnaise
1 cup sour cream
½ cup apple cider vinegar
2 dashes juice from tabasco peppers
½ cup sugar

Grate the cabbage finely. Then mix all other ingredients together in a glass bowl and stir this mix over cabbage. Refrigerate overnight. Serve alone or with any bar-b-q or beans. Slaw will keep 2 weeks in the fridge. Enjoy!

French Puff Muffins

Tissie Schwebel
West Columbia, TX

⅓ cup Crisco
½ cup sugar

Cream together well. Add: 1 egg

Mix dry ingredients together:

1 ½ cup flour
1 ½ tsp. baking powder
½ tsp. salt
¼ tsp. nutmeg

Add dry ingredients alternately with ½ cup milk to creamed mixture. Grease muffin tins. Bake at 350° for 15-20 min.

Melt 1 - 1¼ sticks margarine or butter. While the muffins are still warm, dip in margarine and roll in a mixture of a cup sugar with 2 tsp. cinnamon.

Christmas Raisin Bars

Marion Brown
Bardstown, KY

2 cups sifted all-purpose flour
¼ tsp. baking soda
½ tsp. salt
1 tsp. cinnamon
½ tsp. nutmeg
½ tsp. allspice
½ tsp. ginger
¼ tsp. ground cloves
⅔ cup butter
⅔ cup sugar
¼ cup molasses
1 egg
2 tbsp. water
1 tbsp. half & half (or milk)
1 tbsp. vinegar
1½ cup raisins
¾ cup chopped nuts

First, sift together: flour, soda, salt and the assorted spices. Next, cream the butter and add the sugar in gradually to the mix. Beat in molasses and the egg. Stir in the water, half & half and the vinegar. Blend in dry ingredients, raisins and nuts.

Spread into a greased 9" x 13" pan. Bake at 375° for about 20 min. Do not overbake. The bars are ready when an inserted toothpick comes out clean.

Frost with fluffy cream cheese frosting below. Cut bars after frosting.

Fluffy Cream Cheese Frosting for Christmas Raisin Bars

3 oz. pkg. cream cheese
6 tbsp. butter
1½ tsp. vanilla
1 tbsp. cream
¾ cups sifted confectioners sugar

Crab Cheesecake Party Recipe

This appetizer cheesecake was served at one of Laura's bridal showers hosted by friend Becky Kasling. So delicious! Serve with your favorite crackers or vegetables.

- 1 cup Ritz or buttery crackers, crushed
- 3 tbsp. melted butter
- 2 pkg. (8 oz.) cream cheese, room temperature
- 3 large eggs
- ¼ cup sour cream
- 1 tsp. lemon juice
- 1 tbsp. grated onion
- 1/4 tsp. Old Bay seasoning
- 2 drops Tabasco sauce, or to taste
- ½ tsp. ground black pepper
- 1 cup lump crabmeat, canned
- ½ cup sour cream

Preheat the oven to 350°. Mix together the cracker crumbs and butter and use the mixture to line a 9 inch springform pan. Bake for about 10 minutes. Set aside to cool. Reduce the oven to 325°.

With an electric mixer, beat together until fluffy the cream cheese, eggs, and ¼ cup sour cream. Add the lemon juice, onion, Old Bay seasoning, tabasco, and black pepper. Stir in the crabmeat and mix well.

Pour into the cooled crust and bake 50 minutes until the cake sets. Remove from the oven. Run a knife around the edge of the cake, loosening it from the pan. Cool on a wire rack. Remove the sides of the pan. Spread the cake with the sour cream. Serves 12

You can add some other garnishes - I like chopped green onions and chopped ripe olives to the top also!

Fruit Cobbler

Jackie Gloor
Victoria, TX

- 1 stick butter
- 1 cup flour
- 1 cup sugar
- ¾ cup milk
- 1 tsp. vanilla
- 1½ tsp. baking soda
- ½ tsp. salt
- 1 large can peaches, drained

Melt butter in baking pan, set aside. Mix everything else together except the fruit and pour batter into melted butter. DO NOT STIR. Pour fruit into the middle of the batter, but DO NOT STIR. Bake at 375° for 30-35 minutes. Sprinkle with cinnamon and sugar as soon as you take it out of the oven.

Other fruit fillings can be substituted for the peaches if you like - any flavor! Also great with ice cream!

Spicy Crackers

Tracee Tollett
Lake Jackson, TX

- 3 tbsp. crushed red pepper flakes
- 1 box saltine crackers
- 1½ cups canola oil
- 1 pkg. ranch dressing mix (dry in foil pouch)

Place the crackers into a large enough container. Mix the oil, ranch dressing mix, and crushed red pepper flakes together. Pour over crackers. Place a lid on the jug, and place the jug on its side. Roll the jug on its side several times initially and let set. Continue to roll occasionally for the remainder of the day. Allow the crackers to set for several hours and then, enjoy!

One Skillet Meal

Tracee Tollett
Lake Jackson, TX

¼ cup all-purpose flour
1 tbsp. vegetable oil
1 cup onion (diced)
16 oz. can sliced new potatoes
(drained)
¼ cup ketchup
1 tbsp. worcestershire sauce
1 tsp. beef bouillon
1 tsp. marjoram leaves (dried)
1 tsp. salt
¼ tsp. black pepper
10 oz. can French cut green beans
2 oz. canned pimentos
1 lb. trimmed beef round steak or roast

Coat the beef steak pieces with flour. Brown these in a 10" skillet with 1 tbsp. vegetable oil. Once beef is browned on all sides, push to one side, add onions and cook until tender.

While the beef is browning, drain the liquid from the potatoes, and reserve in a separate measuring cup. Add enough water to the potato liquid to measure 1 cup. In a bowl, mix potato liquid, ketchup, worcestershire sauce, bouillon, salt, marjoram leaves and pepper. Stir until well mixed. Pour this liquid into the skillet with beef and onion mixture. Stir together and bring the mixture to a boil.

Reduce heat, cover and let simmer until beef is tender (approx. 1-1½ hours). Once the beef is tender, add the potatoes, French cut green beans, and pimentos to the skillet. Bring the mixture back up to a boil. Once boiling, reduce heat, cover and simmer for approximately 10-15 min. Serve immediately. Serves 4.

Delicious Snack Meat Balls

Marian Brown
Bardstown, KY

1½-2 tsp. Worcestershire sauce
5½ oz. can evaporated milk
1½ oz. envelope dry onion soup mix
1 lb. ground beef

Combine all ingredients and mix well. Shape into small meat balls and broil or bake.

For a great and snappy sauce to serve with or over the meatballs, try this mix:

2 cups ketchup
1 cup brown sugar
1 tbsp. Worcestershire sauce.

Mix well. Cook over low heat until hot and blended for about 10 minutes. Serve with, or over the meatballs.

Beans, Beef and Rice

Cassie Tourville
Tucson, AZ

1½ lbs ground beef
½ cup onion, chopped
3 large tomatoes, diced
1 can green beans
¼ cup soy sauce
garlic salt & pepper
cooked rice

Brown the ground beef and add the onion. Let the onion cook for a minute or two and add the tomatoes, green beans and ¼ cup soy sauce.

Cover and simmer, stirring occasionally until the tomatoes have cooked. Add garlic salt, pepper, and soy sauce to taste. Serve over cooked rice. Its a simple and delicious meal!



"Blessed are the peacemakers for they will be called sons of God."
Matthew 5:9

Our son Robert and his wife Monica reside in Fort Worth, Texas, with their two children. Robert begins his 16th year in family practice in Benbrook, TX. He is the team doctor for the Western Hills High School football team and also helps coach basketball for son Robert's school team. Monica is the team manager for daughter Katharine's club soccer team. She stays very busy keeping up with two teenagers and all of their activities.

Katharine (15) is a freshman at Nolan Catholic High School. She is on the JV soccer team and also plays club soccer with Sting. She plans on running track in the spring. Robert (13) is in 7th grade at Saint Andrew Catholic School. He plays club soccer with Texas Lightning and also plays baseball, basketball, and runs track. Daisy, their beagle, is an important member of the family and turns ten in March. Robert, Monica, and the kids are big baseball fans and are very proud of the Texas Rangers.

Orange Rolls

Maggie Feldkamp Cotton
Redlands, CA

*Vanessa Pullen's favorite recipe**

Dough: 1 pkg. active dry yeast

¼ cup very warm water

¼ cup sugar

1 tsp. salt

2 eggs

½ cup sour cream

6 tbsp. melted butter

3½ cup all-purpose flour

Filling: ¾ cup sugar

2 tbsp. grated orange rind

2 tbsp. melted butter

Glaze: ¾ c sugar

½ cup sour cream

2 tbsp. fresh squeezed orange juice

½ cup butter

Dissolve the yeast in water, then let stand for 5 minutes. In mixer, combine yeast, sugar, salt, eggs, sour cream and melted butter. Gradually add only 2 cups of flour. Beat until smooth.

Knead remaining flour into dough. Let rise in a warm place until dough has doubled, about 2 hours. Knead dough on well floured surface about 15 times.

Roll half the dough out into a 12" circle. Brush it with 1 tbsp. melted butter and sprinkle with half of the filling mixture. Cut into 12 wedges; roll up starting with wide end. Repeat with remaining dough.

Place point side down in 3 rows in a greased 9" x 13" pan. Cover and let rise one hour, or refrigerate overnight.

Bake dough covered at 350°, for 20-25 minutes. Top with the glaze made by combining all glaze ingredients and boiling for 3 minutes. Pour glaze over the rolls when out of oven.

**Vanessa Pullen was a pediatrician and an avid Ron Paul supporter. She, her husband and their two children and her sister, her husband and their three children, tragically lost their lives in a plane crash on March 22, 2009.*



Cheese Soup

Kay Tollett

Lake Jackson, TX

1 cup finely chopped carrots
1 cup chopped celery
½ cup chopped onions
½ cup margarine
10 oz. can chicken broth
4 cups milk
⅔ cup flour
½ tsp. salt
¼ tsp. black pepper
3 cups Velveeta cheese or 1 lb. box

In a large saucepan, cook carrots, celery, and onions in butter until tender, but do not let brown. Add chicken broth. Cover and simmer for 10 minutes. Gradually stir milk into mixture of flour, salt and pepper. Once blended, add to sauce pan and cook, stirring constantly until mixture comes to a boil. Add cheese; cook and stir just until cheese is melted. Recipe makes approx. 2 quarts.

Meat Loaf

Tracee Tollett

Lake Jackson, TX

1½ lbs. ground beef
2 cans tomato sauce
1½ cups fresh bread crumbs
¾ cups water
1 onion finely chopped
4½ tbsp. vinegar
1 egg, beaten
4½ tbsp. brown sugar
2½ tsp. salt
½ tsp. black pepper
3 tbsp. prepared mustard
3 tbsp. Worcestershire sauce

Mix together beef, bread crumbs, onion, beaten egg, salt, pepper and

½ can of the tomato sauce. Form into a loaf. Place in a shallow 7" x 10" pan. Combine remaining ingredients and pour over loaf. Bake at 350° degrees for 70-75 minutes. Baste occasionally. Makes 4-6 servings

Clam Chowder

New Hampshire

State Senator Andy Sanborn
and Representative Laurie Sandborn
from their restaurant "The Draft"

Ok, this recipe makes enough for the whole family! First and most important is every ingredient has to be fresh.

¼ cup real virgin olive oil
½ cup of chopped onion
(fingernail-size)
3 quarts of heavy cream
1 quart of half and half
1 tbsp. salt
2 tbsp. pepper
2 - 51 oz. cans of chopped clams
in water
8 potatoes (peeled, cubed 1/2 inch)
¼ lb of real butter
3 oz. flour
½ lb. cob smoked bacon
pinch of garlic

Cook the onions in a large pot with oil until they are translucent. Add heavy cream, the half and half, and the juice from 1 can of clams. Stir in butter and flour mixture to thicken, bringing it to a very soft boil. Add clams, salt, pepper and pinch of garlic. Boil potatoes in water for 8-10 minutes to soften, then add to pot. Broil the bacon, cut it into ½" pieces, add it to the pot.

Use more flour to thicken. Traditional NE Clam Chowder is so thick, a spoon can stand up in it!

Monica's Reuben Dip

Monica Lovell
Alexandria, VA

8 oz. pkg. cream cheese
8 oz. pkg. shredded Swiss cheese
12-14 oz. shaved corned beef, cut into
1/2" strips
1 regular-size can sauerkraut, drained
6-8 tbsp. Thousand Island dressing
2 boxes of tiny rye cocktail bread
and/or crackers

Preheat the oven to 375°. Soften the cream cheese in a bowl, and add to it: Swiss cheese, sauerkraut, corned beef. Mix well.

Pour this mixture into a 9" square casserole and drizzle with the dressing. Bake at 375° for 20-30 minutes, until everything is nice and bubbly. Serve with rye cocktail bread and crackers. This is such a tasty dip!

Foothill House Sweet Dreams

Sarina Forbes
Seattle, WA

Cream together:

1 cup unsalted butter
1 1/2 cup brown sugar (dark or light)
1 egg, at room temperature

Combine and blend into butter mix:

1 tsp. baking soda
1 tsp. cinnamon
1 tsp. ground ginger
1/2 tsp. salt

Fold the rest into mixture:

1 cup chopped walnuts (toasted)
12 oz. bag chocolate chips
(milk chocolate or semi-sweet)

Refrigerate till firm. Preheat oven to 375°. Lightly grease baking sheets. Roll dough into balls, flatten a bit and dredge in powdered sugar. Bake at least two inches apart for 10 minutes. Cool 5 minutes and remove to racks to cool some more. Store in airtight container.

Creole Praline Yam Casserole

Becky Wood
Sugar Land, TX

1 can (30 oz.) yams, drained
1/4 cup butter
1 tbsp. brown sugar
1 tsp. salt
dash of pepper
warm milk
1/4 cup raisins

Topping:

2 tbsp. flour
1/3 cup brown sugar
1/2 tsp. salt
3 tbsp. butter

1) Mash yams in large bowl. Add 1/4 cup butter, brown sugar, salt, pepper and enough milk to moisten mixture.

2) Beat with an electric mixer until fluffy. Stir in raisins and transfer the mixture into a shallow baking dish.

3) Combine the remaining ingredients until a crumbly mixture is formed. Try to avoid very big lumps.

4) Sprinkle this over the yams and bake at 350° for 30 minutes.

This is a delicious side dish for any time of the year, and it especially goes well around the holidays! Serves 6-8 people.



"Stand firm then, with the belt of truth buckled around your waist, with the breastplate of righteousness in place, and with your feet fitted with the readiness that comes from the gospel of peace."

Ephesians 6: 14-15

Our daughter Joy and husband Andy LeBlanc are still enjoying their 5 children and all their activities in Friendswood, Texas.

Joy continues her medical practice in OB/GYN in the Clear Lake area of Texas and Andy still works in business finance for Dow Chemical. Andy also enjoys coaching his boys baseball, basketball and soccer teams.

Twins Benjamin and Bonnie (14) are good students and enjoy the activities of their school. Bonnie is an 8th grade cheerleader and this year got to cheer for Ben as he played on the 8th grade football team. Paul (10) swims, and the rest of the time would read if anyone would let him! Luke (7) still likes everything! He and John David (4) recently helped raise 5 kittens found abandoned in the bushes at their church. They talked Joy into bringing them home and now they are looking for some good homes for very tame kittens!

THE AMERICAN DREAM

Through the Eyes of Mrs. Ron Paul

I've been contacted a few times about writing a personal story of our family, because we have been called "The American Dream" family by people who knew us well. In doing this, it would have to start with the man RON PAUL, who saw the American Dream and decided that it could be his — and now he wants it to be yours if you so choose.

Ron's grandfather came from Germany at the age of 14. After being here six months, his father died and he had to make his way in a new country with a new language. He became a truck farmer in a small town in Pennsylvania. He eventually married and had four sons and one daughter. The second son was Howard Paul, Ron's father.

Howard Paul continued to run the dairy that his father started from the basement garage of their home. They had horse-drawn delivery wagons. Howard was able, with an 8th grade education, to build a dairy with 20 refrigerated trucks and a modern dairy building. Ron's

mother kept the books and raised five sons, who were all born within seven years during the 1930s.



Ron was the third son of Howard and Margaret Paul and was brought up with the work ethic that you worked six days a week and went to church on the seventh. Ron's first job at age 5 was to watch his uncle wash the bottles and put them on a conveyer belt. He got a penny for every dirty bottle that he found. He was serious about his job and was very proud that he could help.

Ron delivered newspapers in grade school early in the morning. He had to put the newspapers inside the screen doors and not just throw them in the yard. And speaking of yards, he mowed a lot of

lawns, and he didn't have a self-propelled lawnmower. He paid for his first year of college with newspaper and lawn-mowing money.

During high school, Ron worked in a drug store — his brothers said he worked there so he could eat ice cream when he wanted it — but he learned a lot about business and pharmacy that helped in years to come. He also had a part-time job painting the school in the summer and delivering furniture for a local store. In college he delivered laundry, and he even delivered mail during the Christmas holidays.

I came into the picture about 1952 when Ron was my escort to my 16th birthday party. Don't tell anyone — but I asked him... actually my birthday is February 29th and it was a Sadie Hawkins-type party where the girls asked the boys... and I asked him. Ron was a track star in high school, winning state as a junior in the 220-yard dash and 2nd in the 440. He ran the 100 in 9.8, and that was pretty fast for the early 1950s. He was also on the wrestling team. He was president of student council and an honor student while working and participating in sports.

A serious knee injury took him out of major track (he beat one young man that went to the Olympics) but added swimming for therapy and soon became a member of the college swim team. He was offered a full college scholarship to run track but did not accept it, feeling he might not be able to regain his speed. To this day he exercises with bicycle riding, walking and swimming and feels lucky that he can do these sports.

We went away to college (different colleges in different states) but always kept in touch. On February 1, 1957, we married in an all white wedding with the bridesmaids carrying armloads of red roses. The flower girl wore a white dress and sprinkled rose petals down the aisle. A fraternity brother of Ron's sang "The Wedding Prayer" and the "Lord's Prayer." Both are very special to us, even today.



We spent his last semester in college, married, and living on the third floor of an old home in Gettysburg, Pennsylvania. I worked as secretary to the faculty and attended some evening classes with Ron. For one year, Ron was manager of the college coffee shop called "The Bullet Hole". He worked as steward and house manager for his fraternity and had a small scholastic scholarship to help finance his way through college.

After college we headed to Durham, North Carolina, where Ron attended Duke University School of Medicine. I worked as a medical secretary, and our first two children were born at Duke. We had a tiny little blue frame house that my grandmother called the "Doll House." We thought it was wonderful.



We were able to buy a registered collie for our big backyard and she helped raise our first two children. Actually she got us home one Thanksgiving because she had a litter of puppies — and we were able to sell one for \$35, which gave us enough money for gas to drive home so the family could see our two beautiful children.



After Medical School, we lived in Detroit, Michigan, where Ron did an internship and one year of an Internal Medicine Residency. I ran a dancing school in the basement of our home and taught ballet and tap dancing and baton twirling. Just to tell you what kind of a budget we were on, the dancing school paid for the newspaper and for extra expenses we had when a month had five weeks!

When the Cuban Missile Crisis came, Ron answered his country's call and became a flight surgeon in the United States Air Force. We received orders to move to San Antonio, Texas.

On our way to Texas, we stopped in Pennsylvania long enough to have our third child delivered. Then we gathered up our kids, and dogs and took off for Texas.

Arriving with three children from ages 4 to 3 weeks old, we loved Texas immediately. Finding out we didn't have to bother with snowsuits, mittens and boots was an extra gift.

Even when Ron was in the military, we kept working. I learned to cake decorate, which I have put to good use over the past years. Ron learned to fly a plane, and he worked extra emergency-room duty. They were fun-filled years.

We spent Ron's tour of duty in San Antonio. When his tour was up, he completed his OB/GYN medical training, but he did stay in the Air National Guard for several years. He always believed that America should be ready to defend her borders.

Then in 1968, on July 3rd we arrived in Brazoria County, Texas, and that has been our home since that day. Ron has delivered over 4,000 babies, and we have been married for 55 years. We've raised a family of five children, and they have given us eighteen beautiful grandchildren and five great-grandchildren. We have friends all over the State of Texas as well as friends throughout the United States who believe in limited government. That in itself is a testimony to a great and humble man.

So the American Dream came true for a boy who delivered newspapers, a teen-ager who mowed lawns, delivered milk, delivered furniture, delivered laundry and delivered mail, and for a man who then delivered babies. Now that dream continues with a man who is trying to deliver your hard-earned money back to you and to deliver the message that freedom works and that patriotism must not grow weak in the hearts of all Americans. And liberty reigns to help us hang on to our Republic for which the Founders gave their last measure of devotion.



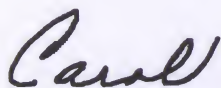


Again we had huge crowds at every college or university where Ron spoke. This did more for Ron than anyone can believe. To think that the next generation will have men and women who really understand what they are facing, and will be prepared to lead, gives Ron the energy to go on.

We could not begin to list all who have helped by giving their time, the fruits of their labor, and their love to this campaign. Their belief in the cause of liberty is all Ron needs to be energized to give his "last measure of devotion" to them and to our country.

Many thanks to all of you for your prayers, letters, and part of your hearts to the Paul family. Together we will go on and fight to win back our country, We wish you health and happiness in 2012 and hope that our paths will cross in the coming year.

The hope for Peace and Prosperity are sent your way from Ron and the entire family.



Carol Paul

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